

School Nutrition News

A Newsletter from the Wisconsin Department of Public Instruction, Division of Finance and Management

Vol. 4 No. 3

Spring 2012

School Nutrition Team (SNT) Child Nutrition Reauthorization Conference



The Department of Public Instruction (DPI) is happy to announce our SNT Child Nutrition Reauthorization Conference: **Focusing on New Requirements Today— Seeing Healthier Schools Tomorrow** to be held in Madison on June 13 & 14, and in Wausau on June 19 & 20. This conference will focus on the new requirements of the Child Nutrition Reauthorization – Healthy, Hunger-Free Kids Act 2010 (the Act).

The one and a half day conference begins on the afternoon of day one with a general session that provides an overview of the new requirements. The round table format will allow time for questions and answers. Day two offers a number of breakout sessions that will focus on specific topic areas and will provide more in-depth information, hands-on activities and resources for implementing the new requirements. Participants may register to attend the full conference or just one of the days.

Registration is online at http://fns.dpi.wi.gov/fns_training#snt. There is no registration cost to attend the conference. Breakfast and lunch on day two will be provided at no cost to participants. A limited number of hotel rooms are available at the state rate of \$70 per night. Participants are responsible for making lodging reservations and for all the costs associated with lodging, travel, and meals not included at the conference.

We hope to see you there!

Pop Quiz



- From the examples below, what selection(s) would meet the requirement for a reimbursable lunch effective July 1, 2012?
 - $\frac{1}{4}$ c applesauce + $\frac{1}{4}$ c peaches
 - $\frac{1}{4}$ c sweet potatoes + $\frac{1}{4}$ c broccoli
 - $\frac{1}{4}$ c applesauce + $\frac{1}{4}$ c broccoli
 - All of the above
 - Only A or B above
- When do the majority of the new meal pattern requirements for the School Breakfast Program go into effect?
 - July 1, 2012
 - July 1, 2013
 - July 1, 2014

For answer see back cover.

Triple Threat Chefs Score a Packer Visit

In January, Mukwonago School District's student chefs at Park View Middle School (PVMS) submitted a video entry to the National Football League's "Fuel Up to Play 60" (FUTP60) Cooking Show Challenge video contest. Their video was chosen as one of four finalists to win the national competition. Thanks to the votes from their school, families, community, and the state of Wisconsin. Their cooking video showcasing Fruity French Toast with Yogurt won first place! View the winning video, with Aaron Rodgers observing in the background, at www.schooltube.com/contests/fuel-up-to-play/.

As national and grand prize state winners, the FUTP60 team at PVMS is represented on the Fuel Up to Play 60 website. The team also won a visit by Chef Nicholas Klug, Executive Sous Chef for Levy Restaurants and the Green Bay Packers at Lambeau Field. During his two hour visit, the team had the opportunity to make a Breakfast Frittata with Chef Klug and participate in a Q&A session. Samples of the recipe were shared with all of the students during the lunch period. This spring a Packer player will be visiting the school. Perhaps Aaron Rodgers will make another appearance!

Pam Harris, Mukwonago School District's Food Service Director, and Nancy Movrich, Physical Education/Health Education Teacher at PVMS, have been the advisors of PVMS's FUTP60 team for three years. Congratulations to both of them, along with the Triple Threat Chefs and the rest of the FUTP60 team, on all of their hard work and this exciting victory!

FUTP60 is a fun, interactive program that allows students to make a commitment to healthy eating and 60 minutes of physical activity every day. The program is sponsored by the National Dairy Council and the National Football League. When schools participate in the FUTP60 Challenges, such as the Cooking Show Challenge that PVMS won, the whole school community interacts and has fun together, and they learn more about eating healthy and getting active. Challenges are issued to schools throughout the year and schools can win rewards and prizes for their entries. Get in the game by submitting a Challenge entry! See www.fueluptoplay60.com/ for more information on how to get started, find out who the Program Advisor(s) are at your school, or help bring FUTP60 to your school.

"The achievements of an organization are the results of the combined effort of each individual."

~ Vince Lombardi

USDA Warns of Additional Fraudulent Letters and Calls

The United States Department of Agriculture (USDA) officials have been notified that additional fraudulent letters and at least one fraudulent phone call have been received by individuals in a number of states.

The phone call was received by an individual in Indiana, and letters are being sent by FAX to individuals and businesses in a growing number of states. The letters and call purportedly come from a USDA procurement officer and seek personal information. These letters are false and in no case should a recipient respond with personal and financial information.

The fraudulent letters bear USDA's logo and seal and are signed by an individual identified as "Frank Rutenberg" using a title of "Senior Procurement Officer". Recipients should not respond and should not supply the requested information. The USDA first learned that the letters were being circulated on March 16, 2012, and is investigating this matter through the Office of the Inspector General.

If you suspect you have received such a letter or have been called by someone representing themselves as being from the USDA and seeking personal information, please contact the USDA at procurement.policy@dm.usda.gov or call (202) 720-9448.

Private School Payment of Claims Changing



The DPI is pleased to announce that reimbursement payments for all Child Nutrition Programs will soon be made by means of the Automated Clearing House (ACH), i.e. electronic transfer, not paper checks. The necessary programming and other online enhancements are being implemented and we anticipate having this service available to your agency by July 1, 2012. Please watch for mailings to your authorized representatives for more information.



Fresh Fruit and Vegetable Program (FFVP) Update

Applications for School Year (SY) 2012-13

The SY 2012-13 FFVP application is now available online. All elementary schools with a 50% or higher free/reduced lunch rate are eligible to receive the grant. The application and instructions can be accessed on the FFVP webpage at http://fns.dpi.wi.gov/fns_ffvp. Please review the application instructions, fill out the application electronically, print a copy of the signature page, and have it signed by the appropriate staff members. Once signed, scan the signature page and upload it to the application site to complete the application. Applications close May 21, 2012. So, apply today!



Mark Your Calendars

Training Opportunities

- SNT *What's New with School Nutrition* – a monthly update via MS Live Meeting:
 - Tuesday, May 8 from 2:00 – 3:00 p.m.
 - http://fns.dpi.wi.gov/fns_whatsnew
 - Archived presentations available 24/7
- SNT ServSafe Certification Course – DPI - GEF 3 Building, 125 South Webster Street, Madison:
 - Monday, June 11 (10 a.m. – 5 p.m.) and Tuesday, June 12 (12 noon – 4 p.m.)
 - Monday, August 13 (9 a.m. – 5 p.m.) and Tuesday, August 14 (8 a.m. – 12 noon)
 - Register at http://fns.dpi.wi.gov/fns_training#snt
- SNT Child Nutrition Reauthorization Conference:
 - June 13 & 14 – Sheraton Hotel, 706 John Nolen Drive, Madison
 - June 19 & 20 – Plaza Hotel, 201 North 17th Street, Wausau
 - Register at http://fns.dpi.wi.gov/fns_training#snt
- School Nutrition Association – WI Summer Conference:
 - June 24-27 – Kalahari Resort & Conference Center, Wisconsin Dells
 - For more information, go to www.sna-wi.org/conferences-and-events/
- SNT School Nutrition Skills Development Courses– DPI - GEF 3 Building, 125 South Webster Street, Madison:
 - August 7, 8, 14, 15 & 16
 - Registration information available by June 1, 2012 at http://fns.dpi.wi.gov/fns_training#snt



First Lady Michelle Obama Recognizes Your Efforts

In a letter written in January to school professionals, teachers, food service directors, operators, and school chefs, First Lady Michelle Obama praises your efforts.

"Every day, you all are on the front lines on the issues of child nutrition and child hunger. You're dealing with tight budgets, limited resources, and more responsibilities. Yet you pour your heart and soul into your work to make sure that your students learn and grow in both the classroom and the lunch room....coming up with new and creative ways to make the meals they serve even healthier."

To read the entire letter, go to http://fns.dpi.wi.gov/files/fns/pdf/mo_012712.pdf.



Legislative Updates

After much anticipation, the new nutrition standards and meal pattern requirements have been published. Highlights are outlined below:

Nutrition Standards and Meal Pattern Requirements –

- **July 1, 2012** – effective date for the majority of changes to the National School Lunch Program (NSLP).
 - One Food Based Menu Planning (FBMP) Approach
 - Three new age/grade groupings: K-5, 6-8, and 9-12
 - Fruit and vegetables are two separate components
 - Five vegetable subgroups: dark green, red/orange, beans/peas (legumes), starchy, other
 - Half of all grains offered must be whole grain-rich
 - Maximum number of grain servings per week cannot be exceeded
 - One ounce meat/meat alternate minimum daily requirement for Grades K-5 and 6-8
 - Tofu and soy yogurt can credit as a meat alternate
 - Fat-free (unflavored or flavored) and low-fat (unflavored) milk only
 - Under Offer versus Serve, students must select at least ½ cup fruit or ½ cup vegetable for a reimbursable meal
 - Calorie ranges with maximums not to be exceeded
 - Zero trans-fat
- **July 1, 2013** – effective date for the majority of changes to the School Breakfast Program (SBP).
 - Three components – Milk, fruit, and grain
 - Meat/meat alternate may be substituted for grain
 - Vegetables may be substituted for fruit

The USDA has also revised the criteria for the HealthierUS School Challenge (HUSSC). See “*HUSSC Revised Criteria*” newsletter article on this page.

Additionally, the USDA has released guidance with regards to “Paid Lunch Equity,” procurement in terms of the new regulations and food service management contracts, and soliciting bids from commercial distributors. The SNT is working hard to provide “user friendly” guidance for you to better understand these often confusing guidance memos. Be sure to visit the *Child Nutrition Reauthorization* webpage at http://fns.dpi.wi.gov/fns_cnrsnp for the most current guidance from both the USDA and the SNT.



Recognition at Retirement

Do you know a school nutrition employee retiring this year? The DPI– SNT would like to recognize him/her for their many years of dedication and commitment to the health and nutritional well-being of the students they serve. To complete and submit a request for a *Certificate of Appreciation* go to our website at http://fns.dpi.wi.gov/files/fns/doc/ret_cert.doc.

School Nutrition Employee Week May 7-11, 2012

The DPI expresses its deep appreciation to these valuable employees and commends their good work on behalf of Wisconsin children.



HUSSC Revised Criteria

The HUSSC is a voluntary certification that recognizes excellence in nutrition and physical activity. The new criteria reflects the recent changes to the NSLP and SBP meal pattern requirements, while continuing to recognize schools that go above and beyond federal requirements for school meals. All new applications submitted on or after July 1, 2012, will be considered using the new criteria. Major changes to the criteria include:

- **New Breakfast Criteria:** Schools must participate in the SBP and meet criteria relating to fruits, vegetables, and whole grains.
- **New “Other Criteria for Excellence” Category:** Schools may select from 20 options relating to program outreach, physical activity, nutrition education, and wellness.
- **Updated Lunch Criteria:** Reflect new NSLP meal pattern requirements.
- **Average Daily Participation (ADP) Calculation Method Change:** Based on attendance rather than enrollment.
- **Modified Nutrition Education Requirements:** Updated for both elementary and middle schools.
- **Updated Local Wellness Policy Criteria:** Reflect requirements of the Act.

For more information on the new criteria and how to apply, please visit our website at http://fns.dpi.wi.gov/fns_hussc.

Team Nutrition Update



The SNT has launched a Nutrition Education webpage. The goal of this webpage is to provide resources that assist schools and childcare facilities in their efforts to improve the nutrition and physical activity habits of children. Specifically, you will find information related to school wellness, farm to school, and nutrition education. Continue to check this webpage frequently for new resources and upcoming Team Nutrition grant opportunities.

To view this webpage click on the *Nutrition Education* button on our homepage or go directly to <http://ne.dpi.wi.gov/>.

Meet Your DPI Team

Randy Jones, Contract Specialist



- **Birthplace** – Boaz, AL.
- **Most surprising past job** – I worked with my sister on a magazine called “The Raw You; Self-Awareness Magazine”, we published it in Los Angeles. I also worked at a university hospital in Thailand.
- **Hobby** – I enjoy traveling, college football “Roll Tide” and going to the movies.
- **Book/magazine at bedside** – My iPad has replaced my books and magazines; but I enjoy reading news and science related articles.
- **Favorite part of your job** – Learning new things, figuring things out, and helping others.

Aubrey Weidert, Nutrition Program Consultant
(Assisting with Team Nutrition Projects)



- **Birthplace** – New London, WI.
- **Most surprising past job** – I painted fire hydrants for the city of Madison during college.
- **Hobby** – Writing fiction.
- **Book/magazine at bedside** – *The Tipping Point*, by Malcolm Gladwell.
- **Favorite part of your job** – Working with such a nice group of people.

Sarah Combs Moves On

The SNT is sorry to see Sarah Combs, Grant Specialist, leave our department. Sarah is moving to Atlanta, GA and her presence in Wisconsin will be missed. For questions related to grants please contact Chris Goetsch at christopher.goetsch@dpi.wi.gov or (608) 267-9228. Good Luck Sarah!

Breakfast Cooking Classes a Hit at Granton



Granton School District's Food Service Director, Christine White, reports an increase of 10-20% in breakfast counts daily. Christine believes the reason for their success this year started with a breakfast cart with free samples of breakfast items, new equipment for the food service, and breakfast cooking classes for the students. Christine shares more about their breakfast expansion:

1. Where did you get the funds for the classes and what else are you doing or have you done with this funding?

Our funds come from the DPI Breakfast Pilot Grant. We have done class favorites where K-6 picks their favorite item for breakfast and it is put on the menu as "Mr. Wesenberg's class choice day". We have had countries of interest where certain countries were chosen and the breakfast items were associated with the particular country. We even had a guest speaker from New Zealand talk about the differences in breakfasts between our countries. We have incorporated the high school in as well, with certain days like "Charlie Davis Day" and served his favorite item for breakfast. We purchased a new milk cooler, a new steamer and a new cold food station with the monies, as well.

2. Tell us about the classes?

We have a breakfast worker, Sheila Roehl, who does the classes, with my assistance when the class is large, or is made up of K-3rd graders. Classes average about 12-15 students. They are held every day, unless there is a snow day, or a class forgets. That has happened too. Each class has two options and as a class they pick their next demonstration.

3. Which is the students' favorite recipe so far?

It definitely is blended yogurts. We only give out a small portion as a sample, but the kids always ask for more. At the end of the year, she will compile all recipes for each student. We have done oatmeal, pancakes, yogurt parfaits, French toast, biscuits and gravy, breakfast pizza, and in April we started waffles. You would be surprised at how many kids have not seen their parent make pancakes or even how easy breakfast pizza is. I do not think that kids get as many options as I had when I was their age. In their last demo, we will ask them their favorite and I bet we will be making more blended yogurt.

4. Is there a lesson/recipe you would never repeat and why?

Biscuits and gravy was not very popular. Some kids would not even take one bite. It was the gravy. But what they do not realize is that the breakfast pizza that I purchase has gravy in it. They eat with their eyes, and pizza looks like pizza, then they eat it. They do not care that it has that gravy on it.

5. Your favorite quote from a student?

It would have to be from a 1st grader who just did their blended yogurt class, and the next day said "When can we do it again?!"



New Guidance

SP 10-2012: Questions and Answers (Q&A) on the Final Rule, "Nutrition Standards in the National School Lunch and School Breakfast Programs" (REVISED)

This memo has a Q&A attached that addresses the final rule overall, as well as general and specific aspects of the new meal pattern requirements. The memo and the Q&A are posted on our website at http://fns.dpi.wi.gov/fns_cnrsnp#ns.



SP 11-2012: Guidance on the Food Donation Program in Child Nutrition Programs (CNP)

Food donation has been a longstanding policy in all CNPs and the current amendment to the Richard B. Russell National School Lunch Act (NSLA) clarifies the policy through statute. This statute states that any program food not consumed may be donated to eligible local food banks or charitable organizations (eligible local food banks or charitable organizations are any food bank or charitable organization which is exempt from tax under section 501(c)(3) of the Internal Revenue Code of 1986). It also extends protections against civil and criminal liability for persons or organizations when making food donations as per section 22 of the Child Nutrition Act. First and foremost, however, it is the policy to first limit food waste and any unnecessary costs by adjusting menu planning and production practices to reduce leftovers. Where it is not feasible (or allowable in WI) to reuse leftovers, excess food may be donated to a nonprofit organization.



SP 12-2012: Community Eligibility Option: Guidance and Procedures for Selection of States for SY 2012-13

Wisconsin did not apply for this option for the 2012-13 SY.



SP 13-2012: Verification for Cause in the School Meals Programs

Concerns have been raised about school district employees allegedly misrepresenting their incomes on applications to receive free or reduced price school meals for their children. As a result, the USDA has been asked if a Local Education Agency (LEA) may use the salary information of their own employees, maintained for business purposes, as a tool to implement verification for cause and to help ensure the integrity of free and reduced price certifications. LEAs "must verify any questionable application and should, on a case-by-case basis, verify any application for cause....when the [school] is aware of additional income or persons in the household." Regulations also require that a LEA must first complete the certification process prior to conducting verification. LEAs can use verification for cause to review approved applications for free or reduced price meals when known or available information indicates school district employees may have misrepresented their incomes on their applications for their children.

It is recommended that a LEA consult with legal counsel in establishing parameters of verification for cause for school district employees. A LEA could identify children of school district employees and use LEA salary information available to them to identify questionable applications and then conduct verifications for cause on any questionable applications.

Verification for cause may be conducted at any time during the school year. Food and Nutrition Services (FNS) supports use of verification for cause where appropriate as a method for LEAs to address integrity concerns. Any situation of suspected fraud should be reported to the Department of Agriculture's Office of the Inspector General at (800) 424-9121.



SP 14-2012: Procurement Questions Relevant to the Buy American Provision

Question three is a rewrite of the answer. Q: Are there any exceptions to the requirements of the Buy American provision? A: Yes, while rare, two situations which may warrant a waiver to permit purchases of foreign food products are:

1. The product is not produced or manufactured in the US in sufficient and reasonable available quantities of a satisfactory quality; or
2. Competitive bids reveal the costs of a US product is significantly higher than the foreign product.

PLE SP 15-2012: Paid Lunch Equity (PLE): SY 2012- 2013 Calculations

As part of the Act, School Food Authorities (SFAs) participating in the NSLP are required to ensure that there are sufficient funds being provided to the nonprofit school food service account for meals served to students not eligible for free or reduced price meals. The USDA requires all SFAs to annually review their paid lunch revenue to ensure compliance with the paid lunch equity requirement. When the average paid lunch price is less than the difference between the free and paid Federal reimbursement rates, the SFA must determine how they will meet the requirement; either by increasing the price charged for paid meals or through other non-federal sources. For those choosing to increase the average paid lunch price, it must be increased by a factor of two percent plus the annual inflation index (which is based on the percentage change in the Consumer Price Index for All Urban Consumers).

For SY 2012-13: SFAs which, on average, charged less than \$2.51 for paid lunches in SY 2011-12 are required to adjust their average price or provide additional non-federal funds to the nonprofit school food service account. The amount of the per meal increase will be calculated using two percent plus 2.18 percent, or 4.18 percent. FNS has issued an updated version of the PLE tool which is available on our website at http://fns.dpi.wi.gov/fns_cnrsnp#cnrsnplp.

PLE Coming soon PLE

The SNT is in the process of developing a memo and Q&A to further clarify questions related to Paid Lunch Equity.



SP 16-2012: Crediting Tofu and Soy Yogurt Products

Effective July 1, 2012, SFAs will be able to offer tofu and soy yogurt products as creditable items in the NSLP and SBP as sources of meat alternates available to students to better meet the dietary needs of vegetarians and culturally diverse groups in schools. Tofu must be commercially prepared and meet the following definition for purposes of the school meal programs: a soybean-derived food...basic ingredients are whole soybeans, one or more food-grade coagulants (typically a salt or an acid), and water. Noncommercial tofu and soy products are not creditable.

Tofu is being used to produce other meat substitutes and can be credited as such. However, products made with tofu that are not easily recognized as meat substitutes, would not contribute to any component of the reimbursable meal and do not meet the customary and usual function of the meat/meat alternate component. The tofu ingredient of processed tofu products, such as links and sausages, must contain the required five grams of protein, which is not shown on a nutrition facts panel. The most appropriate way to ensure that the product meets FNS requirements is to request that the product be manufactured under the Child Nutrition (CN) Labeling Program. See attachment from this memo for Food Buying Guide Specifications for Tofu and Soy Yogurt posted on our website at http://fns.dpi.wi.gov/fns_cnrsnp#ns.

SP 17-2012: Procurement Questions and Answers to Assist in the Implementation of the Final Rule Titled *Nutrition Standards in the National School Lunch and School Breakfast Programs*



Following the issuance of the final rule titled *Nutrition Standards in the National School Lunch and School Breakfast Programs*, several questions have been raised regarding how the new rule affects current contracts between SFAs and Food Service Management Companies (FSMCs). The following will help you decide whether or not the final rule creates a “material change” in the current contract you have with the FSMC. **The conditions and time frames outlined below should apply to all contracts between a SFA and a contractor.**

Answering “true” to either of the following statements below indicates a material change in the current FSMC contract, as defined by the USDA.

The prospective change resulting from implementation of the final rule:

1. Creates an increase or decrease to the cost of the contract, and as a result, bidders would have likely bid differently if the prospective change had existed at the time of bidding.
2. Significantly affects the scope of services, types of food products, volume of food products, etc., in both the solicitation document and resulting contract. For example, the final rule requires schools to serve whole

grain-rich products and specific varieties of vegetables, which may not already be included in current contracts.

If the SFA and DPI determine that prospective changes would be material, the SFA must either:

1. Conduct a separate procurement to obtain the desired deliverable that created the material change; or
2. Conduct a new procurement and ensure that the new solicitation contains the appropriate specifications and provision to ensure conformance to the final rule. For example, if the SFA’s initial solicitation and resulting contract did not address whole-grain rich foods, the SFA would ensure that the new solicitation would contain specifications to procure such foods.

A SFA may conduct a new procurement at the earliest feasible juncture but must ensure that a new procurement is completed for SY 2013-14. If it is determined by the DPI and the SFA that a new procurement cannot be completed prior to SY 2013-14, the SFA may amend its current contract in order to ensure full implementation of the final rule through the annual renewal process. The SFA and the FSMC would need to agree to the terms of the amendment. If an FSMC is unwilling or unable to agree to the amendment to the current contract, the SFA needs to take immediate action. Some examples of immediate action include:

1. Termination of the current contract between the SFA and the FSMC in accordance with the termination provisions and issuance of a new solicitation;
2. Issuance of a separate solicitation to procure the necessary foods in order to ensure compliance with the final rule, consistent with the current contract between the parties.

It has been determined by the DPI SNT that there may not be sufficient time for most or all SFAs to conduct a new procurement of their FSMC contracts for SY 2012-13, based on the changes to meal patterns. Therefore, we are encouraging you to work with your FSMC on an addendum that ensures complete conformance with the changes in the final rule.



SP 18-2012: Paid Lunch Price Report

SFAs are required to report their paid reimbursable lunch prices to the DPI for publication nationwide. They must report their most frequently charged price for each of the following categories: elementary, middle/junior high, and high school. The DPI is required to consolidate these prices and report them to FNS Headquarters by April 30, 2012; subsequent reports will be due by the last operating day of November each year. Data is based on what the prices were in October. All SFAs must report. SFAs with no students in one or more of the above categories must enter “N/A” as appropriate. SFAs that do not charge for paid student lunches must enter “\$0.00” in any or all categories, as applicable. SFAs with some schools that do not charge for lunches (such as Provision 2 schools), would report the most frequently charged lunch price(s) in those schools or categories of schools that do charge for paid lunches.



SP 19-2012 (FD-119: Processing): Soliciting Bids from Commercial Distributors for End Products

The procurement of goods and services in the NSLP must be conducted in a manner that ensures free and open competition. This is true for procurement of both commercial food products and end products produced through the further processing of USDA Foods. In most cases, SFAs solicit bids for procurement of commercial food products from commercial distributors, and in a separate solicitation, solicit bids for procurement of end products from processors, even when identical food products are sold commercially through distributors. This memo clarifies that the SFA may, in some cases, include bids for procurement of end products in its solicitation for procurement of commercial food products from commercial distributors, rather than conduct two separate solicitations.



SP 20-2012: Frozen Fruit Products and Nutrition Standards in the National School Lunch and School Breakfast Programs

This memo states there is an exemption that allows the use of sugar added frozen fruit products acquired through the USDA Foods, as well as, those purchased commercially during SY 2012-13. Beginning July 1, 2013, all frozen fruit served in the NSLP must contain no added sugars.

PLE SP 22-2012: Paid Lunch Equity: SY 2012-13 Calculations and Tool

As a requirement of the Act, SFAs participating in the NSLP need to ensure that sufficient funds are provided to the nonprofit school food service account for lunches served to students not eligible for free or reduced price meals. SFAs may meet this requirement either through the prices charged for “paid” lunches or through other non-federal sources provided to the nonprofit school food service account.

When utilizing the tool provided by the USDA, SFAs are to use their **unrounded** adjusted average paid lunch price requirement form SY 2011-12 when calculating the weighted average paid lunch price increase for SY 2012-13.

SY 2012-13 Paid Lunch Equity Calculations

If a SFA raised its weighted average paid lunch price above the required amount in the SY 2011-12, that excess paid lunch price increase may be subtracted from the total SY 2012-13 paid lunch price increase requirement. SFAs must keep sufficient records to document and carry forward the average price calculations.

If a SFA did not raise its weighted average adjusted paid lunch price sufficiently to meet the required amount in SY 2011-12, the shortfall must be added to the total SY 2012-13 paid lunch price adjustment requirement.

All SFAs need the following data to calculate the Weighted Average Price for SY 2012-13:

- SY 2010-11 Weighted Average Price
- All paid lunch prices for October 2011
- Number of paid lunches served associated with each paid lunch price in October 2011

Use of Non-Federal Sources Calculation

Except as permitted, in SY 2012-13 and beyond, SFAs may only use non-federal sources that are provided to directly support *paid* lunches.

Allowable non-federal funding sources must be cash for direct support of paid student lunches and may include, but are not limited to:

- Per lunch reimbursements specifically for paid lunches (or the portion attributable for paid lunches) provided by counties, school districts, and others.
- Funds provided by organizations for school lunches (e.g. PTOs, Lions Clubs, etc.).

Unallowable non-federal funding supports are:

- In-kind contributions and a la carte sales (any food or beverage sold separately from reimbursable meals). Examples of in-kind contributions may be items such as volunteer services or local food donations.
- Any payments, including additional per meal reimbursements provided for support of the SBP (i.e. state-funded school breakfast aid) or other CNPs.
- Any payments, including additional per meal reimbursements, provided specifically to support free and reduced price meals.
- Any in-kind contributions converted to direct cash expenditures after July 1, 2011.

SFAs that have opted to contribute non-federal sources also need:

- Total number of paid lunches served in SY 2012-2011.
- The total dollar amount of SY 2011-12 non-federal contribution.



SP 23-2012: Fresh Fruit and Vegetable Program (FFVP): Allocation of Funds for SY 2012-13

Wisconsin will be receiving \$3,091,740 for SY 2012-13. Instructions for applying and online application for this program are posted at http://fns.dpi.wi.gov/fns_ffvp.html.



TA 03-2012: Revised HealthierUS School Challenge (HUSSC) Criteria

See “*HealthierUS School Challenge (HUSSC) Revised Criteria*” on page 3 of this newsletter.



Calling all Contracts!

The contract renewal period opened on May 1 for SY 2012-13. New and renewal contracts are due June 1, 2012. To access contracts go to our *Online Services* webpage at http://fns.dpi.wi.gov/fns_online.





Procurement Update for Vended and Joint Schools

SFAs are required to use the prototype vending agreement and joint agreement for all future contracts established between both a vendor and a SFA and/or between two SFAs beginning SY 2012-13. Any changes to the prototype vending agreement or joint agreement must be approved in writing by the DPI.

What is the difference between a vending agreement and a joint agreement?

- **A vending agreement** is established when **a SFA contracts with an outside entity (a vendor)** solely for the purpose of providing meals. This outside entity is not involved in any aspect of managing CNPs. Furthermore, if a SFA contracts with a vendor to provide meals, the SFA must submit a signed copy of the vending agreement and a copy of the vendor's current Wisconsin Restaurant License to the SNT each school year.
 - **Procurement of vendor:** The SFA must procure the vendor in a manner that supports requirements mandated by federal, state and local regulations. SFAs must be able to demonstrate that full and open competition practices and a minimum of three bids, was used in the selection process and awarding of vendor agreement. SFAs must retain all documentation and selection criteria used to choose a vendor. Even though there may be other criteria used in the vendor selection process, price must be considered as the most significant.
- **A joint agreement** is established when **one SFA contracts with another SFA** solely for the purpose of providing meals. SFAs will not be involved in any aspect of managing each other's CNPs. Furthermore, if a SFA contracts with another SFA to provide meals, the SFA who is contracting with another SFA to provide meals must submit a signed copy of the joint agreement to the SNT each school year.

Important Note: A vending agreement and joint agreement should not be confused with procurement and contracting of a Food Service Management Company (FSMC). A commercial enterprise or nonprofit organization that provides meals and manages any or all aspects of the SFA's food service operations is considered FSMC. This type of vendor relationship requires a different type of agreement.

Copies of both prototype agreement forms can be found by visiting DPI's website at http://fns.dpi.wi.gov/fns_procurement. If you have questions on these contracts or any other procurement questions contact Randy Jones at randall.jones@dpi.wi.gov or (608) 267-2277.



Suppers in Schools



Schools may be eligible to provide meals and snacks in afterschool programs. A maximum of one meal and one snack can be provided, with the snack being reimbursed through either the NSLP or the Child and Adult Care Food Program (CACFP). The afterschool meal can only be reimbursed through the CACFP.

To be eligible to participate in the at-risk afterschool meals component of CACFP, an afterschool program must:

- Be organized primarily to provide non-residential care for children after school or on the weekends, holidays, or school vacations during the regular school year (an at-risk afterschool center may not claim meals or snacks during the summer, unless it is located in the attendance area of a school operating on a year-round calendar);
- Provide organized regularly scheduled activities (i.e., in a structured and supervised environment);
- Include education or enrichment activities; and
- Be located in a geographic eligible area (i.e. 50% or more of the enrolled children are eligible for free or reduced-price school meals).

At-risk after school care centers may be operated by public, private nonprofit (federal tax-exempt), and for-profit organizations that operate an eligible after school care program as defined in the paragraph above, and meet other CACFP requirements as applicable. For more information or to apply for participation in the CACFP please contact the Community Nutrition Team at (608) 267-9129, or go to http://fns.dpi.wi.gov/fns_atriskemergency for additional information.



Farm to School (F2S) Grants Announced

The USDA has released a Request for Applications (RFA) for a new farm to school grant program. There will be two types of grants available, planning grants and implementation grants. The grants require at least a 25% funding match. Applications are due **June 15, 2012**, and awards are expected to be made in October 2012.

Two webinars will be offered in order for applicants to learn more about this grant opportunity. Save the dates.

- Tuesday, May 15th, Noon: Implementation grants
- Thursday, May 17th, Noon: Planning grants

For the RFA and more information visit the USDA Farm to School website at www.fns.usda.gov/cnd/f2s/f2_grant_program.htm or the federal grants webpage at <http://grants.gov/>.



Year-end Reminder

As of May 1, 2012, the SY 2011-12 Commodity Allocation and Receipt Summary (CARS) report is available in the Wisconsin USDA Foods Internet System. Each agency is responsible for printing out and maintaining a copy of the CARS report for audit purposes. The summary covers the monthly USDA Foods distributions received during the SY 2011-12. This summary shows the USDA Foods received, the value of the items, and the percentage of entitlement received.

The amount next to the line, “*Total Value Received: Entitlement, Bonus, DoD, and Raw Product*” is the total value of the USDA Foods received for SY 2011-12. This amount is what may be needed for year-end reports.

Instructions for accessing the CARS reports are available on page 33 of the Wisconsin USDA Foods Ordering System Instruction Manual. A copy of this instruction manual can be found on the DPI website at the following link
<http://fns.dpi.wi.gov/files/fns/doc/commodityorderinst.doc>

Food Recall Information for Commercially Purchased Products

Schools frequently have questions and concerns regarding commercial product recalls.

As the DPI is not directly involved in the procurement of schools’ commercial purchases, we may not always receive the details and information necessary to notify schools and/or monitor commercial product recalls.

The best way for schools to obtain this information is to receive email notifications regarding food recalls. Schools can sign up for free email updates at www.fda.gov/safety/recalls. The website provides a one-stop shop for U.S. Government recalls.

We encourage all schools interested in accessing recall information to follow these steps:

1. Log on to www.fda.gov/safety/recalls.
2. Under “Recalls, Market Withdrawals and Safety Alerts,” click on “Sign up to receive Recalls & Safety Alerts.”
3. Enter your email and click on the “Submit” button.
4. Confirm email address by entering in same email as what was entered in Step 3 above and designate the desired email delivery preference (immediately, daily, or weekly).
5. Click on the “Submit” button.
6. You will receive a “Success” page informing you that you have successfully subscribed to Recalls, Market Withdrawals and Safety Alerts.
7. Click on the “Subscriber Preference” button.

8. You will get a list of subscriber options. Click on the “Add Subscriptions” link.
9. Under the category “News and Events,” click on the check box located to the left of “Food Safety Alerts” and “Recalls, Market Withdrawals and Safety Alerts.”
10. Under the category “Recalls and Safety Alerts,” click on the check box located to the left of “Recalls, Market Withdrawals and Safety Alerts.”
11. Click on the “Submit” button at the bottom of the page.
12. The system will return a page from the USDA with a statement: “You may also be interested in information from these agencies.” On this page, scroll down to “USDA Food Safety and Inspection Services” and check the “FSIS Recalls” box and under the category “News and Events” check the “News Releases” box.
13. Click the “Save” button at the bottom of the page.
14. The original “Success” page will still remain open. To exit the “Success” page from step 5 above, click on the “Finish” button.
15. Once completed, you will receive an acknowledgement email of your subscriptions from the USDA. To finalize your subscriptions, follow the instructions in the acknowledgement email.

In addition to receiving email notifications on recalls, schools may also want to check this same website to obtain detailed listings for all products involved in a recall:
www.fda.gov/safety/recalls. See “Recently Posted Recalls.” Click on “Food” tab to see the food only recalls.

This page is updated on a regular basis and should be checked frequently to ensure that your school receives timely information on recalled products.



Save the Date

The next Direct Diversion Processing Food Show and the Direct Diversion Training Session for schools interested in SY 2013-14 Direct Diversion USDA Foods Processing will be held on September 25, 2012, at the Chula Vista Resort in Wisconsin Dells.

	Date	Time
Direct Diversion Training Session	9/25/2012	11:30 a.m. – 2:00 p.m.
Direct Diversion Processing Food Show	9/25/2012	2:00 p.m. – 5:00 p.m.

Watch for additional information on both the Direct Diversion Processing Food Show and the Direct Diversion Training Session via mail/email in August 2012!

Recipe Reminder



If you are looking for recipes using USDA Foods, there are several on the *HUSSC Resources* webpage at
http://fns.dpi.wi.gov/fns_hussc_r.

What is your School's Employee Gift or Gratuity Policy?



As a school employee, you should be aware of your school's policy on acceptance of gifts and gratuities from vendors and suppliers. Every year we read in the news about somebody who has gotten into trouble, even lost their job, over seemingly harmless acceptance of gifts. While accepting a gift, even small ones, might seem harmless, doing so might be a violation of school policy.

For example, a policy might state *"to avoid a conflict of interest or the appearance of a conflict of interest; our school and its employees do not accept gifts from vendors, suppliers, customers, potential employees, potential vendor, or suppliers, or any other individual or organization, under any circumstances."* Conversely a school may have a policy that places a limit on the acceptance of gifts such as the \$25/\$75 rule. This type of rule states that an employee can accept gifts on any one occasion worth \$25 or less in value. However, the total value of gifts given to an employee from any single source cannot exceed \$75 per calendar year.

Policies on acceptance of gifts and gratuities are important in protecting you as an employee and the school from the appearance of having a conflict of interest. It is good practice to add to your procurement process and awarded contracts language addressing this type of subject matter. For example, you might add a section called "Gifts from Vendor" which simply states that *"the school's Board of Directors, officers, employees, or agents shall neither solicit nor accept gratuities, favors, nor anything of monetary value from contractors nor potential contractors."*



WI Receives USDA Grants for Nutrition Education for Native American Families

In March, the USDA awarded funding for grants through the USDA's Food Distribution Program on Indian Reservations (FDPIR) and will provide nutrition education materials and resources for children and parents in tribal communities in nine states.

Wisconsin received three grants. Funding was awarded to:

- Red Cliff Band of Chippewa Indians Food Distribution Program for the Midwest Nutrition Advisory Committee in Bayfield. \$93,907
- Menominee Indian Tribe of WI in Keshena. \$45,860
- Lac du Flambeau Band of Lake Superior Chippewa Indians in Lac du Flambeau. \$39,950

HUSSC Winners



The DPI is pleased to announce two new HealthierUS School Challenge (HUSSC) winners! Plat Elementary and Richfield Elementary of Richfield Joint School District #1 have each received the HUSSC Bronze Award. Congratulations!



"Food For All" Grant Program

The National Future Farmers of America (FFA) recently announced funding decisions for the Food For All grant program. Through funding from Farmers Feeding the World and the Howard G. Buffett Foundation, 140 chapters from 41 states are being funded. Wisconsin is proud to have four FFA programs receive funding through this grant:

- Big Foot Union High School - Fuel Foods 4 Families: The Big Foot FFA Chapter plans to fight hunger by making their school greenhouse available all year, and they plan to raise layer hens for the eggs and meat. They will conduct educational workshops on sustainable food practices.
- Neillsville - Learn to Garden at the Neillsville School Garden: This chapter's main goal is to use the school garden as a living classroom for students and community members through a unique outreach program. They will use this living classroom to teach families throughout their community how to grow their own garden and preserve the harvest.
- Pulaski Community High School - Fresh Grown for All: Pulaski FFA plans to design, plant, grow, and maintain a community garden to provide their community with a space to grow their own vegetables. The area will also be used to teach students about gardening and the importance of fresh fruits and vegetables in their daily diets. Students will also build additional Garden Boxes for the elderly in the community.
- Unity School - The Unity Community Garden: Through the implementation of a Unity Community Garden the Unity FFA will provide fresh produce to their weekly backpack program during the school year. The agriculture education students will then present brochures and documents with food samples from the garden to the elementary students to encourage them to try new types of fruits and vegetables.

You can find additional information on the program at www.ffa.org/foodforall.



Breakfast Corner:

Smoothies-Out Blended Yogurt-In



The DPI recently became aware of the ruling that the yogurt in smoothies cannot be counted as a meat/meat alternate. The guidance states that the “meat/meat alternate component cannot be served as a beverage.” The idea behind this rule is that children should be able to recognize and select the components before they are blended. A school may blend the yogurt as long as the students can select the reimbursable components (yogurt and fruit) before it is blended. In addition, schools serving a ‘blended yogurt’ must serve it with a spoon. Using a straw makes this food item a beverage which disallows the yogurt to be counted toward the meat/meat alternate component.

WI Breakfast Challenge Results



The 2010-12 School Breakfast Challenge has come to a close and the winners have been announced. All schools/districts who met the challenge were recognized by the DPI and received an award certificate. The six schools/districts with the highest increase were chosen as winners and received a banner to display in their school, as well as a \$3000 grant to enhance the school breakfast program. For a complete list of winners, see our webpage at http://fns.dpi.wi.gov/fns_brkchlng.

Healthier Middle Schools: Everyone Can Help



Healthier Middle Schools: Everyone Can Help is a series of communication tools designed to help engage teachers, principals, parents, food service managers, and students in school wellness efforts. To support healthy food choices and physical activity at your school, a school-wide coordinated approach works best. The USDA's Food and Nutrition Service is providing these resources under its Team Nutrition initiative to help bring everyone together to promote student wellness and prevent childhood obesity.

Healthier Middle Schools: Everyone Can Help includes audience-tested videos and handouts geared towards individual groups, including teachers, principals, parents, food service managers, and students. Focus groups across the country influenced the development of these tools, so they reflect what various audiences found to be motivational and realistic.

To view the videos and access the print handouts go to <http://teamnutrition.usda.gov/Resources/healthiermiddleschools.htm>.

Website Changes Continue

Sometime late this summer or early next fall, the DPI will once again be changing the look of our website. No, we are not trying to confuse you; we are only trying to make the website more ‘user friendly.’ Our new homepage will:

- No longer have our Community and School Nutrition Programs logo on it.
- Have an additional tool bar at the top with drop down menus.
- No longer have the *Hot Topics* box on the right side. The placement of this information is still being decided on.

We just want to give you a heads up so that you won't be surprised when the website changes its look.

WI DPI Summer Food Service Program is now Social



Visit us at the following links for updates, deadlines, tips, recipe ideas, pictures, and more:



Facebook: www.facebook.com/pages/WI-DPI-Community-Nutrition-Summer-Food-Service-Program/328026730580257



Twitter: https://twitter.com/#!/WisDPI_SFSP

Green Moment

Greening Your Purchase of Food Serviceware:



1. Pick products that easily biodegrade in the environment.
2. Select non-rigid packaging whenever suitable for your service needs as these occupy less landfill space than rigid containers with lids.
3. Use packaging made from a renewable resource such as wood fiber or other crop-derived materials as these can incorporate recycled content and are considered more sustainable.
4. Buy recycled and/or unbleached fiber content as these are preferable to containers that contain fiber bleached with chlorine or chlorine derivatives.
5. Use the minimum weight within food packaging type because lighter weight usually means fewer materials and less environmental impact.

Source: US Environmental Protection Agency
www.epa.gov/oppt/epp/



Employees are the Real Winners in Kimberly

The Directors of Health Promotion and Education (DHPE) recognized nine schools/districts nationwide for their excellence in implementing school employee wellness programs that promote employee health and lead to improved workforce productivity and reduced costs of employee absenteeism and healthcare. Kimberly Area School District won the SY 2011-12 School Employee Wellness Gold Award. As a Gold Award winner, Kimberly was honored with:

- \$1000,
- A banner recognizing their achievement to proudly display at their school or district,
- Being featured on DHPE's school employee wellness website, and
- An invitation to the national conferences to make a presentation about their successful School Employee Wellness program.



New Video on Whole Grains

Learn the benefits, get ideas, and find out what makes a grain whole by watching the new DPI Nutrition Nugget on Whole Grains. To watch this short, 3 minute, video go to our *Nutrition* webpage at http://fns.dpi.wi.gov/fns_nutrition#wg.

Pop Quiz Answer



Correct answers:

1. E: Only A or B above
Under Offer versus Serve (OVS) students must select ½ cup fruit or ½ cup vegetable for a reimbursable meal. The new regulations divide the fruit and vegetable component into two separate components. Therefore, only fruit(s) may count towards the fruit component and only vegetable(s) may count towards the vegetable component. These two may not be combined to meet the ½ cup fruit or vegetable requirement for a reimbursable lunch.
2. B: July 1, 2013
Most breakfast changes are being implemented in SY 2013-14 to give program operators additional time to implement the new meal requirements for breakfast. The exceptions for the SY 2012-13 are:
 - Fat-free (unflavored or flavored) and low-fat (unflavored) milk only
 - Less than 10% calories from saturated fat (no change from present regulations)

As a reminder, SFAs must seek permission from the DPI SNT if planning to implement the new breakfast standards prior to July 1, 2013.

Special Reminders



School Nutrition Employee Week – May 7-11, 2012

http://www.schoolnutrition.org/Level2_SNEW2012.aspx?id=16922

Food Allergy Awareness Week – May 13-19, 2012

www.foodallergy.org/section/food-allergy-awareness-week11

SNA of WI Annual Conference – June 24-27, 2012

Location: Kalahari Resort, Wisconsin Dells

www.sna-wi.org/conferences/

SNA Annual Conference – July 15-18, 2012

Location: Colorado Convention Center, Denver, CO

www.schoolnutrition.org/Level2_ANC2012.aspx?id=15698

National School Lunch Week – October 15-19, 2012

Theme: "School Lunch: What's Cooking?"

www.schoolnutrition.org

National School Breakfast Week – March 4-8, 2013

Theme: "Be a Star with School Breakfast"

www.schoolnutrition.org

DPI Toll-Free Helpline..... (800) 441-4563

Fax (608) 267-0363

Home Page <http://fns.dpi.wi.gov/>

SNT Directory http://fns.dpi.wi.gov/fns_directory

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